Hand Mixer

READ BEFORE USE

English 2

USA: 1-800-851-8900
Canada : 1-800-267-2826
México: 01 800 71 16 100

840126200

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To reduce the risk of electrical shock, do not put cord, plug, or mixer body in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons, and/or damage to mixer.
6. Remove beaters from mixer before washing.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. for use with this model may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter. Do not let cord contact hot surfaces, including stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS

Consumer Safety Information

This appliance is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

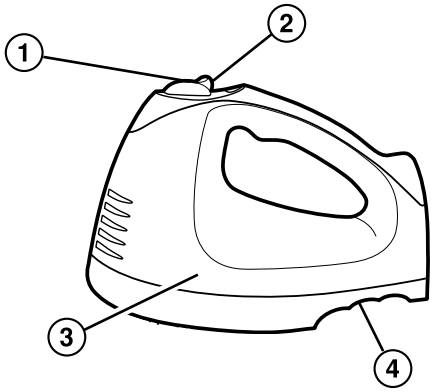
WARNING: To reduce risk of personal injury, always unplug mixer before inserting or removing beaters.

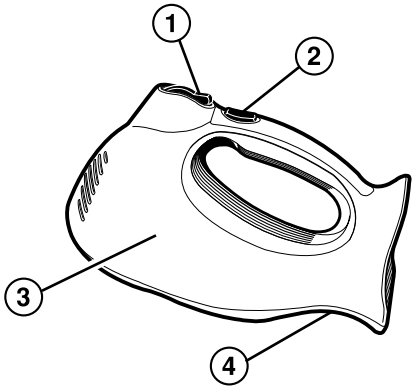
BEFORE FIRST USE: Wash attachments in hot, soapy water. Rinse and dry.

Know Your Mixer

Parts and Features

1. Speed Control (ON/OFF) and Eject
2. Power Burst Button
3. Mixer Body
4. Bowl Rest™





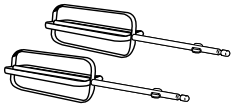
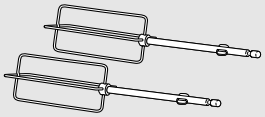
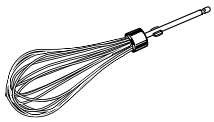
Optional Attachments and Features

(Available on selected models)

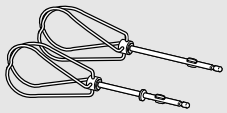
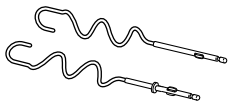
Before first use, wash beaters or other attachments in warm, sudsy water; rinse and dry.

To ensure safety, unplug mixer from electrical outlet before inserting or removing attachments.

This mixer comes with 1 or more of the following attachments:

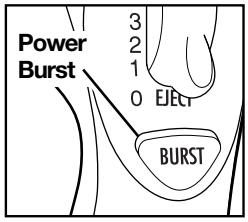
ATTACHMENT	DESCRIPTION
	The **flat beaters** are designed for general mixing purposes.
	The **straight wire beaters,** which have no center post for ease in cleaning, are designed for mixing thick batters and cookie dough.
	The **single whisk** is perfect for whipping cream. The whisk may be inserted into either opening.

Optional Attachments and Features (continued)

ATTACHMENT	DESCRIPTION
	The **twisted wire beaters,** which have no center post for ease in cleaning, are designed for mixing thick batters and cookie dough.
	The **dough hooks** can perfectly knead a one loaf bread recipe. Always use dough hooks on speed 4, 5, or 6.

Power Burst

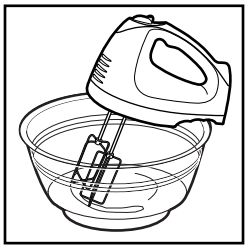
Press and hold down the button for additional power at any speed.



NOTE: Do not use Power Burst for more than two minutes at a time or motor may overheat.

Bowl Rest™

This feature can be used on most large mixing bowls. Use the Bowl Rest while adding ingredients or checking a recipe. To use, TURN MIXER OFF, then set the mixer on the edge of the bowl.

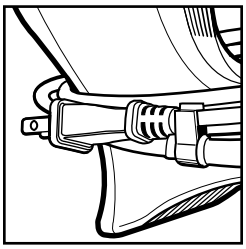


CAUTION:

- Never use Bowl Rest when the mixer is on.
- Do not use Bowl Rest on small (1½ quart) mixing bowls or plastic mixing bowls.

Cord Wrap and Clip

When finished using the mixer, clean as instructed. Then wrap cord around mixer body as illustrated and secure cord in clip.

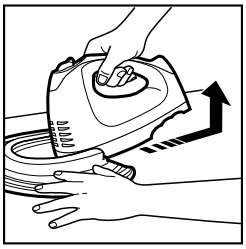


Mixing Shield

1. To attach: Place small tabs on the mixing shield into grooves on side of mixer. Push the shield back onto the mixer. The mixing shield will snap into place in the groove around the mixer.

2. Now insert the beaters or other attachments and use the mixer as you normally would.

3. **To remove:** Turn mixer off and unplug. Eject beaters or other attachments.
4. Grasp mixing shield in one hand, while holding mixer in other hand. Pull shield straight out, then up, to remove.



5. Wash mixing shield in hot, soapy water. Rinse and dry.

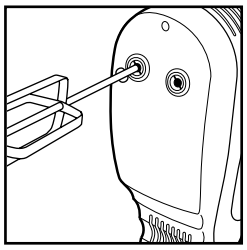
Mixer Storage Case

Wipe clean with a damp, soapy cloth.

To Insert Attachments

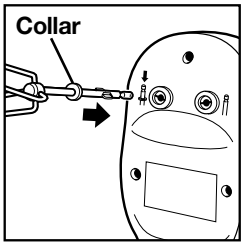
Flat Beaters, Straight Wire Beaters and Whisk

1. Make sure mixer is unplugged and speed control is set to OFF.
2. Insert a beater or attachment into an opening on the bottom of the mixer. Push until it clicks into place. Repeat with other beater or attachment.

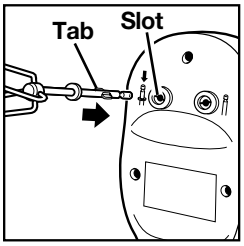


Twisted Wire Beaters and Dough Hooks

1. Insert the wire beater or the dough hook with the collar into the opening indicated by the illustration on the mixer.

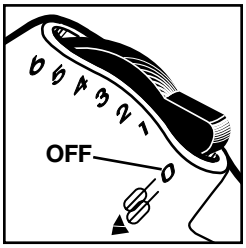


2. Align tabs on the beater or dough hook with the slots in the opening. Push until it clicks into place. Repeat with other beater or dough hook.



Using Your Mixer

1. Make sure mixer is unplugged and speed control is set to **0** (OFF). Insert beaters.
2. Plug mixer into electrical outlet. Place beaters into bowl.
3. Move the speed control to desired speed, starting at 1 and increasing to a higher speed as necessary.



4. When finished mixing, move the speed control to **0** (OFF) and unplug mixer.
5. To eject beaters, with speed control set at **0** (OFF) push straight down on the speed control.

Mixing Guide

The following mixing guide is a suggestion for selecting mixing speeds for the 6 speed mixers. Begin on speed 1 and increase to desired speed depending on the recipe consistency.

6 SPEED	FUNCTION
0	OFF and/or Eject
1	**LOW** speed for folding or mixing in dry ingredients, muffins, or quick breads
2	To cream butter and sugar; most cookie dough
3	**MEDIUM** speed for most packaged cake mixes
4	Frosting and mashed potatoes; kneading dough
5	Beating egg whites; kneading dough
6	**HIGH** speed for whipping cream; kneading dough

Mixing Tips

Cookie dough is one of the thickest doughs to mix. Make it easier by following these tips:

- Use a large mixing bowl so that the ingredients spread out for easier mixing.
- Have butter or margarine at room temperature.
- Add ingredients one at a time and thoroughly mix after each addition.
- Add flour one cup at a time.
- To add chips or nuts to a very thick dough or batter, we recommend stirring them in by hand at the very end of the recipe.

Cleaning Your Mixer

1. Always turn off and unplug mixer from electrical outlet before ejecting the attachments.
2. Wash attachments in hot, soapy water; rinse and dry.
3. Wipe the mixer body and cord with a clean, damp cloth.

NOTE: Do not use abrasive cleaners or scouring pads. To reduce the risk of electrical shock do not immerse the mixer body or cord in water or other liquid.

Recipes

Check our Web site www.hamiltonbeach.com for more recipes.

Baked Spinach-Parmesan Dip

10-ounce package frozen chopped spinach, thawed
1 cup mayonnaise
3-ounce package cream cheese, room temperature
½ cup onion, minced
1 clove garlic, minced
1 cup grated parmesan cheese
⅛ teaspoon pepper
½ teaspoon paprika
2 baguettes, thinly sliced

Squeeze spinach to remove liquid. In a medium bowl combine spinach, mayonnaise, cream cheese, onion, garlic, parmesan, and pepper. With hand mixer, beat ingredients at MEDIUM speed until well blended, about one minute. Spoon the mixture into a three or four cup baking dish that has been sprayed with vegetable spray. Sprinkle evenly with paprika. Bake at 350°F until hot in center and lightly browned on top, about 25 to 30 minutes. Serve hot to spread on baguette slices.

Zesty Mashed Potatoes

8 large baking potatoes (peeled, cubed, cooked, and drained)
½ cup sour cream
8-ounce package cream cheese, room temperature
½ cup butter, room temperature
½ cup milk
½ to 1 teaspoon minced garlic
Salt and pepper to taste

Place hot potatoes into a large bowl. Start mixing the potatoes at MEDIUM speed until they are smooth. Add sour cream, cream cheese, butter, milk, garlic, salt, and pepper and continue beating until thoroughly mixed. Pour into a greased 9x13-inch baking dish. Baked uncovered for 30 minutes at 400ºF.
Makes 8 servings.

Wedding Cookies

1 cup butter, room temperature
4 tablespoons sugar
2 teaspoons vanilla
1½ cups flour
2 cups finely chopped pecans*
1½ cups confectioners sugar

In a medium bowl, cream butter and sugar on MEDIUM speed with hand mixer. Add vanilla and continue mixing on MEDIUM. Add flour and mix on LOW until blended. Pour in pecans and continue mixing on LOW until completely blended. Roll dough into 1-inch balls and place on an ungreased baking sheet. Bake for 25 minutes at 325ºF. Place a paper towel over a wire rack. Remove cookies onto wire rack. Place confectioners sugar into plastic or paper bag. Drop 3 or 4 cookies into bag. Shake bag to coat cookies and return cookies to rack to cool completely. Continue until all cookies have been coated with confectioners sugar. Before storing cookies, shake cookies in bag of confectioners sugar one more time. **Makes 4½ dozen.**

* 2 cups pecan halves or pieces is equivalent to 2 cups finely chopped.

Triple Chocolate Cookies

¼ cup flour
¼ cup unsweetened baking cocoa
¼ teaspoon baking powder
⅛ teaspoon salt
6 tablespoons butter, room temperature
7 tablespoons sugar
2 eggs
8 ounces semisweet baking chocolate, melted and cooled
1 cup milk chocolate chips
1 cup chopped walnuts

Combine flour, cocoa, baking powder, and salt in a medium bowl. Set aside. With mixer, beat together butter, sugar, and eggs at MEDIUM speed until smooth. Add melted chocolate and continue mixing on MEDIUM speed until blended. Reduce speed to LOW and add dry ingredients. Add chocolate chips and walnuts; mix well. Drop by tablespoons onto cookie sheets, one inch apart. Bake at 350ºF until cookies look dry and cracked, but feel soft when lightly pressed, about 11 minutes. Let cookies stand on sheet for 5 minutes. Transfer to racks and cool completely. **Makes about 2 dozen.**

Creamy Peanut Butter Pie

1 cup butter
1 cup packed brown sugar
1 cup peanut butter
12-ounce container frozen whipped topping, thawed
9-inch graham crust
2 ounces semi-sweet baking chocolate
2 tablespoons butter
1 tablespoon milk

In a medium saucepan, combine 1 cup butter and brown sugar. Cook over medium heat until butter is melted and mixture is smooth, stirring frequently. Refrigerate 10 minutes. In large bowl, beat peanut butter and brown sugar mixture at LOW speed until blended. Increase speed and beat one minute at HIGH speed. Reduce speed to LOW and add whipped topping; beat one additional minute. Pour into graham crust and refrigerate. In a small saucepan over low heat, melt chocolate, 2 tablespoons butter, and milk. Stir constantly until smooth. Cool slightly then spread over top of pie. Refrigerate for several hours or overnight before serving. **Makes one 9-inch pie, cut into 8 servings.**

Orange Pineapple Cake

18¼-ounce box yellow cake mix
4 eggs
11-ounce can mandarin oranges, undrained
½ cup vegetable oil
15¼-ounce can crushed pineapple, undrained
1-ounce box vanilla sugar-free instant pudding
12-ounce container frozen light whipped topping, thawed

In a large bowl, blend cake mix, eggs, oranges, and oil at MEDIUM speed for 3 to 5 minutes. Divide batter into two greased and floured 9-inch round cake pans. Bake approximately 45 minutes to 1 hour at 325ºF. Let cake cool on wire racks. To make icing, in a medium bowl, beat pineapple, pudding, and whipped topping mix at LOW speed for 3 minutes. Ice the cooled cake and store in the refrigerator.

(Tip: Cake flavor is enhanced if left overnight in refrigerator.)

Pound Cake

1 cup butter, room temperature
3 cups sugar
6 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract (optional)
1 cup whipping cream
3 cups flour

In a large mixing bowl, cream together butter and sugar on MEDIUM speed. Add eggs, one at a time, and beat thoroughly after each addition. Add vanilla and almond extracts and continue mixing. Reduce speed to LOW and alternately add cream and flour. Pour batter into a greased and floured 10-inch tube pan. Bake for about 1 hour and 20 minutes at 325ºF, or until tests done.

Customer Service

If you have a question about your hand mixer, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your hand mixer. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

This warranty applies to products purchased in the U.S. or Canada.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products, one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900
In Canada 1-800-267-2826

hamiltonbeach.com or proctorsilex.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

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